

RADIO CALL SIGN

Elation
2/18/2001

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

COMPLETED

PERSON
RESPONSIBLE
FOR
CORRECTION

CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
	*01	Medical					
		ENSURE THAT THE 24 HOURS BEFORE ARRIVAL, GASTROINTESTINAL ILLNESSES REPORTS ARE SET BETWEEN 24 TO 30 HOURS BEFORE THE SHIP ARRIVES TO PORT.				Doctor	Medical department to send out procedure.
	*06	Potable Water					
		A COPY OF THE MOST RECENT BACTERIOLOGICAL REPORT FROM EACH PORT WHERE WATER WAS BUNKERED WAS NOT PROVIDED				Chief Engineer	Environmental, health and safety to provide procedure.
	*06	A MINIMUM OF 4 RANDOM SAMPLES OF POTABLE WATER WERE NOT BEING COLLECTED AND ANALYZED FOR THE PRESENCE OF E-COLI				Chief Engineer	Environmental, health and safety to provide procedure.
	*10	Pools and Spas					
		A FECAL ACCIDENT RESPONSE PROCEDURE WAS NOT AND AVAILABLE FOR REVIEW				Housekeeping Manager	Procedure received on 02.21.01
	*10	Spas					
		THE SIGNS AT THE HOT TUBS DID NOT INCLUDE WARNINGS FOR SUCEPTIBLE PEOPLE.				Housekeeping Manager	Hotel operations to provide signs.
	*34	Lido Food Service					
		WATER WAS LEAKING FROM THE DOUBLE ICE MACHINE UNTO THE DECK.				Chief Engineer	Leak repaired.
	24	Lido DishWashing					
		THE AUTOMATIC DISHWASHER WAS OPERATING WITHOUT A FINAL RINSE. NO WATER EXITED FROM THE SPRAY NOZZLES.				Chief Engineer	The machine is fully repaired.
	*40	Pest Control					
		NO INTEGRATED PEST MANAGEMENT PLAN TO ADDRESS EFFECTIVE MONITORING AND CONTROL STRATEGIES FOR PEST WAS PROVIDED.				Staff Captain	Procedure and plan received on 02.22.01
	*30	Main Galley – AFT (Inspiration Side)					
		A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOM.				Food and Beverage Manager	Corrected during inspection.
	*22	Main Galley – AFT					
		THE GLASS WASH UNIT WASH THERMOMETER REGISTERED 250 DEGREES CELCIUS				Chief Engineer	Corrected.
	*37	STEAM VAPOR WAS EXITING THE GLASS WASH UNIT IN LARGE AMOUNTS				Chief Engineer	The unit has been fully repaired.
	27	AFT Service Line					
		THE					
	*34	A LEAK WAS NOTED AT THE HOT WATER SUPPLY TO THE PREPARATION SINK.				Chief Engineer	Leak repaired.
	*34	Soud Area					

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		A LEAK WAS NOTED AT THE STEAM VALVE ON THE LEFT KETTLE.				Chief Engineer	Leak repaired.
	*22	Main Galley Pot Wash					
		THE FINAL RINSE COMPARTMENT THERMOMETER REGISTERED 168 DEGREES FARENHEIT WHILE THE ACTUAL TEMPERATURE WAS TESTED AT 180 DEGREES FARENHEIT.				Chief Engineer	New thermometers to be ordered and installed.
	*26	AFT – Service Line					
		THE WHISKS WERE SOILED NEAR TO THE CONNECTIONS TO THE HANDLE x3.				Food and Beverage Manager	Corrected during inspection.
	*20	Crew Galley					
		THE BUFFALO CHOPPER BLADE HAD SEVERAL KNICKS ON IT.				Food and Beverage Manager	The blade has been sharpened and there are no uneven edges.
	*20	THE THERMOMETER FOR THE POT HOLDING CABINET WAS NOT EASY TO READ.				Chief Engineer	New thermometers to be ordered and installed.
	*36	Crew Mess					
		THE LARGE BULBS WERE NOT SHIELDED, SHATTER-RESISTANT, OR RECESSED IN THE HALO HEAT UNIT.				Chief Engineer	Shatter-resistant lamps have been ordered urgently on Jan. 17 th , 2001 with Req. 381966EL but not yet received
	*30	Toilet Room Adjacent to Officer's Mess					
		PAPER TOWELS WERE NOT PROVIDED IN THE HANDWASH SINK.				Housekeeping Manager/Food and Beverage Manager	Corrected during inspection.
	*19	Provisions – Fruit					
		A PARTIALLY CONSUMED BOTTLE OF A SPORTS DRINK WAS STORED ON THE PINEAPPLE.				Food and Beverage Manager	Corrected during inspection.
	*28	Dry Stores					
		AN EXTRA SCOOP WAS STORED ON A CASE OF FOOD IN DRY STORES.				Food and Beverage Manager	Corrected during inspection.
	*22	Food Service General					
		MANY OF THE WAREWASHING UNITS WERE NOT PROVIDED WITH DATA PLATES.				Chief Engineer	The original manufacturer data plate are not available but new plastic ones with all the necessary information will be made on board and placed on the machines
	33	THE PAINTED SCOOPERS WERE CORRODED AND HAD PEELING PAINT.				Staff Captain	All drains are freshly painted.
	*21/27	THE VITALITY JUICE MACHINES WERE SOILED AND DIFFICULT TO CLEAN (MAIN GALLEY, GREW)				Food and Beverage Manager	The front protective panel has been dismantled, clean and reassembled again.

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	*08	AN AIR GAP OR BACK FLOWPREVENTION DEVICE WAS NOT PROVIDED AT EACH OF THE CORNELIUS CRUSHED ICE MACHINES. CHEMICALS WERE ADDED FOR CLEANING				Chief Engineer	In progress
	27	EXCESS WATER WAS NOTED IN THE COLLARS OF THE MIXERS.				Food and Beverage Manager	Corrected during inspection. .